

NIGHT MENU (21:00-07:00)	€
Soup of the Day (Please ask Server for Details) Served with Murphys's Brown Soda Bread	9.00
Fresh Cut Sandwich Filling of Choice served with Corn Tortilla Crisps (D E Gw)	11.50
Classic Toasted Special Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & Corn Tortilla Crisps (Agf D Gw Mu So Sul)	12.50
Authentic Sri Lankan Style Curry Perfectly Balanced with Fragrant Spices & Coconut Milk (Gf So Sul Vo)	19.50
Add Chicken	5.50

WHITE WINE

Campo Del Moro, Sauvignon Blanc Spain (Sul)	32.00 Bottle
	8.50 Glass
Terre Forti, Pinot Grigio Italy (Sul)	34.00 Bottle
	9.00 Glass

RED WINE

Campo Del Moro, Tempranillo Spain (Sul)	32.00 Bottle
	8.50 Glass
Cheval Imperial, Merlot, France (Sul)	36.00 Bottle
	9.50 Glass

SPARKLING WINE

Galleria, Prosecco, Italy (Sul)	38.00 Bottle
Moet & Chandon Brut Imperial, Champagne, France (Sul)	132.00 Bottle



CORK INTERNATIONAL HOTEL

Room Service Menu

Please Dial '0' to Order

Allow up to 45 minutes for
delivery during peak times

A tray charge of €10 applies for delivery

STARTERS

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Soup of Day (Please ask Server for Details) Served with Cuthbert's Brown Soda Bread	9.50 please ask for daily allergens**
New Yorker Inspired Buffalo Wings House Hot Sauce and Cashel Blue Cheese Dip	13.50 Agf D E Gw Mu So Sul
CLASSIC CAESAR SALAD (Add Chicken or Prawn Cr €5.50) Classic Caesar Salad with Crunchy Gem Lettuce, Garlic Croutons, Rosscarbery Bacon Lardons, Parmesan Cheese & Rich Caesar Dressing	13.50 Agf Gw D E F Sul

SANDWICH

Classic Toasted Special Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & French Fries	13.50 Agf D Gw Mu So Su
Fresh Cut Sandwich Filling of Choice served with Side Salad & French Fries	12.50 D E Gw Mu Sul

MAIN COURSE

Authentic Sri Lankan Style Curry Served with Crispy Onions & Garnished with Soy Yoghurt Dressing and Fresh Coriander Add Chicken or Prawn (Cr)	19.50 Agf Gw So Sul Vo 5.50
WILD ATLANTIC FISH & CHIPS Crispy Battered Fresh Local Haddock, French Fries, Tartar Sauce, House Pea Purée	25.00 D E F Gw Mu Sul
EMPIRE STATE DOUBLE BEEF BURGER Two 4oz Burgers, Cheddar, Smoked Bacon Jam, Cos Lettuce, Beef Tomato, Pickle, French Fries & Slaw	25.00 Agf D E Gw Mu Sul
PASTA BOLOGNESE Today's Pasta Served with Slow Cooked Beef Bolognese Sauce & Parmesan Cheese	24.00 D Cl Gw Sul

ALLERGENS (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Vo) Vegan (Vg) Vegetarian (D) Milk Products (E) Eggs (Mu) Mustard (Cl) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr) Crustaceans (So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye (Go) Gluten Oats (Al) Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut (Hn) Hazelnut. All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish, and all our seafood is sustainably caught.

MAIN COURSE

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CATCH OF THE DAY Sustainably Caught Fresh Fish of the day- Please ask for Today's Special	Market Price *please ask for daily allergens**
ROAST OF THE DAY Locally Sourced and Served with Seasonal Vegetables- Please ask for Today's Specials	Market Price *please ask for daily allergens**
8oz Beef Rib Eye Steak On The Chargrill, Signature Rub, Portobello Mushrooms, Chunky Roast Potatoes, House Salad, Peppercorn Sauce	€37.50 D Cl Gf Sul

SIDES

Garlic & Parmesan Sourdough Baguette	D Gw So Sul 5.50
Charred Flat Breads Brushed with Garlic oil, Served with Hummus	D Gw Se So Sul 5.50
Seasonal Vegetables with Irish Salted Butter Mixed Leaf Salad with House Dressing	D Gf Sul Vg Gf Mu Sul 5.50
New Yorker Skinny French Fries with Garlic Aioli	D E Gf Mu Sul 5.50

DESSERT

Today's Sweet of the Day Please Ask Your Server for More Details	9.9 *please ask for daily allergens**
WARM CHOCOLATE BROWNIE Chocolate Sauce & Whipped Irish Cream	9.95 D E Gw Sul
NEW YORKER BAKED CHEESECAKE Pistachio Amarena Cherry Chocolate Sauce	9.95 D E Gw Ps So Sul

Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining experience, and we will endeavor to meet your specific needs.